

## CLAIMS

*Sub B1>*  
1. A frozen food product comprising as a major ingredient boiled rice grains or boiled pasta pieces; a water migration-preventing layer formed on the surface of each rice grain or boiled pasta; and a sauce layer formed on the surface of the water migration-preventing layer, and the product is frozen in such a state.

2. The frozen food product according to Claim 1, wherein the water migration-preventing layer is a sauce layer formed using a primary sauce of a composition different from that of a secondary sauce forming the external sauce layer.

3. The frozen food product according to Claim 2, wherein the primary sauce has a sugar content (Brix) of 10 to 40°.

4. The frozen food product according to Claim 2, wherein the secondary sauce has a sugar content (Brix) of 0 to 25°.

5. The frozen food product according to Claim 1, wherein the water migration-preventing layer is a starch layer.

6. The frozen food product according to Claim 1, wherein the water migration-preventing layer is an oil film layer.

7. The frozen food product according to Claim 1,

wherein the water migration-preventing layer comprises a mixture of a starch and an oil.

~~8. A frozen food product comprising pasta pieces each covered on the surface with a sauce layer having a small water content.~~

9. A process for manufacturing a frozen food product comprising:

a primary sauce mixing step where a primary sauce is admixed to a rice boiled after washing and impregnation with water or a boiled and drained pasta as a major ingredient;

a first freezing step where the thus treated major ingredient is frozen;

a secondary sauce mixing step where a secondary sauce having a composition different from that of the primary sauce is admixed to the thus frozen major ingredient; and

a second freezing step where the resulting major ingredient is frozen.

10. The process for manufacturing a frozen food product according to Claim 9, wherein the primary sauce is admixed in an amount of 5 to 20 % by weight based on the weight of the major ingredient.

11. The process for manufacturing a frozen food product according to Claim 9, wherein, when the major ingredient is a boiled rice, the secondary sauce is admixed in an amount of 10 to 40 % by weight based on the weight of the boiled rice.

12. The process for manufacturing a frozen food

product according to Claim 9, wherein, when the major ingredient is a pasta, the secondary sauce is admixed in an amount of 10 to 50 % by weight based on the weight of the pasta.

13. The process for manufacturing a frozen food product according to Claim 9, wherein, when the major ingredient is a boiled rice, it is obtained by adding an oil or a fat to an impregnated rice, and boiling the resulting mixture.

14. The process for manufacturing a frozen food product according to Claim 13, wherein the oil or fat is added in an amount of 1 to 5 % by weight based on the weight of the rice before the boiling treatment.

15. The process for manufacturing a frozen food product according to Claim 9, wherein, when the major ingredient is a boiled rice, a starch is added to a washed rice or to water for impregnating it, and then the resulting mixture is boiled.

16. The process for manufacturing a frozen food product according to Claim 15, wherein the starch is admixed in an amount of 0.1 to 10 % by weight based on the weight of the rice before the boiling treatment.

## ABSTRACT

The frozen food product according to the present invention contains as a major ingredient boiled rice grains or boiled pasta pieces; a water migration-preventing layer formed on the surface of each rice grain or boiled pasta; and a sauce layer formed on the surface of the water migration-preventing layer, and the product is frozen in such a state. In the frozen food product described above, rice grains or pasta pieces contained as the major ingredient are mixed homogeneously with a sauce, and if the frozen food is packaged portionwise, the resulting packaged products can give stable quality where the major ingredient and the sauce are blended at a constant rate. This frozen food product can be manufactured by carrying out a step of admixing a primary sauce to the major ingredient so as to form a water migration-preventing layer; a step of freezing the thus treated major ingredient; a step of admixing a secondary sauce to the resulting major ingredient; and a step of freezing the resulting major ingredient.